

WAC 246-215-04550 Equipment—Manual warewashing equipment, hot water sanitization temperature (2009 FDA Food Code 4-501.111). If immersion in hot water is used for SANITIZING in a manual operation, the temperature of the water must be maintained at 171°F (77°C) or above.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04550, filed 1/17/13, effective 5/1/13.]